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HERBS

are rich in vitamins, aid digestion, and add piquancy to almost any cooking.

The secret of the successful use of herbs is SUBTLETY. One should never be conscious of the flavor of any one herb. Instead, a proper blending of herbs, used in proper amount, will add a fascinating, subtle "something" which transforms even canned food into a delectable dish. Everyone who experiments with our herbs will develop favorite combinations and receipts.

We have blended and powdered several combinations of herbs for culinary use. A pinch is generally all that is necessary in any dish. Use the herbs as you would any condiment.

OLD FASHIONED HERB POWDER is our most delicate blend. It may be used in many ways, including cream soups, vegetables or entrees cooked with cream sauce, egg dishes, or sprinkled over cottage cheese.

BLENDED TARRAGON SEASONING is more striking in character, and is a great favorite with our customers. It is delicious in cream soups, and casserole dishes. Try it in Cream of Mushroom sometime. It is also excellent with spaghetti, creamed chicken, forcemeat and, in fact, adds interest to practically any dish.

SPICED HERB POWDER is a blend of our garden herbs to which we have added five spices from the East. This powder is good with ham, squash, spinach, canned peas, and in some soups. It is also excellent as a pickling spice.

FISH COOKERY HERBS are powdered so that they may be either cooked with the fish, stirred into the sauce, or sprinkled over the completed dish. They are excellent with all kinds of seafood.

TOMATO COOKERY HERBS cannot be recommended too highly when cooked with any tomato dish. This blend is especially delicious in cream of tomato soup and stewed tomatoes. In order to facilitate handling, the herbs are put in individual bags of a size suitable for the average family. Before serving, the bag is easily removed.

OMELETTE HERBS are put up for “Omelette au fines herbes” and may also be used with creamed or scrambled eggs. Mix the herbs with the eggs before cooking and add a little onion if desired.

HERB BOUQUET is designed for meat stock, gravies, etc. Add a bag to your soup stock for the last hour of cooking. (Herbs become bitter if cooked too long). For large households we put up extra-sized bags.

SALAD HERBS is a combination of twelve herbs. This blend may be beaten into the dressing and sprinkled over the salad as well.

HERB VINEGAR is delicious. It is made from fresh herbs steeped for weeks in a mild, pure vinegar.

HERB FARM SEASONING SALT is excellent with steaks, chops, and broiled fish. For meat cakes, work one teaspoonful into each pound of chopped meat. Good also on potatoes, corn and other foods.

POULTRY STUFFING HERBS are not only delicious in stuffings but are also good when cooked with stewing chickens, etc.

TEN HERB TEA. A cup of this health beverage taken upon retiring will prove beneficial as a "regulator."

HEALING SALVE. Containing only the purest ingredients, this salve is excellent for chapped lips and rough or dry skin.

EYE LOTION. Soothing, strengthening and refreshing.

We also sell jars of individual Herbs, either Cut or Powdered.

BALM	CORIANDER SEED	ROSEMARY
BASIL	DILL SEED	RUE
BAY	FENNEL	SAFFRON
BURNET	LAVENDER	SAGE
CAMOMILE	MARJORAM	SAVORY
CHERVIL	MATE YERBA	SORREL
CÉLERY SEED	(PARAGUAY TEA)	TARRAGON
CELERY LEAVES	MINT	THYME
CHIVES	PARSLEY	VERBENA

Our herbs are home grown and are dried in special drying rooms under controlled conditions. This assures a uniform quality and keeps them green and fresh in appearance.

WE USE AND SELL
these home grown, home prepared HERBS
at our Tea Room

THE HERB FARM

Hacklebarney Road, Chester, New Jersey

Where we specialize in home-cooking delectably flavored

All orders, or requests for information, should be addressed to

MRS. ALFRED G. KAY
THE HERB FARM
CHESTER, NEW JERSEY



A Guide

to the use of

The Herb Farm

Products



Apple Pie	{ Dill Seeds sprinkled
Apple Pudding	
	under crust
Beans (Boston)	Spiced Herb Powder or Blended Tarragon Seasoning
Beans (Green)	Pinch of Basil while cooking
Beef	Herb Farm Seasoning Salt on beefsteak or mixed in chopped meat Herb Bouquet bag cooked with stew or pot roast
Cheese Dishes	Blended Tarragon Seasoning Old Fashioned Herb Powder
Chicken Dishes	Use either { Poultry Stuffing Old Fashioned Herb Powder Blended Tarragon Seasoning
	Spiced Herb Powder with fricassee
Cold Slaw	Salad Herbs
Corn	Herb Farm Seasoning Salt
Cottage Cheese	Salad Herbs mixed in or Rue mixed in and chopped chives sprinkled on top

Eggs	Omelette Herbs Blended Tarragon Powder
Fish	Fish Cookery Herbs Herb Farm Seasoning Salt
Forcemeat	(See Beef)
Ham	Spiced Herb Powder
Hamburg Steak	(See Beef)
Lamb	Herb Farm Seasoning Salt Spiced Herb Powder
Lettuce	Fish Cookery Herbs Spiced Herb Powder Old Fashioned Herb Powder
Mushrooms	Blended Tarragon Powder
Mutton	(See Lamb)
Peas	With canned peas use Spiced Herb Powder
Pork	Spiced Herb Powder Add extra Thyme if desired
Potatoes	Herb Farm Seasoning Salt
Poultry	(See Chicken)
Rice	Blended Taaragon Powder Old Fashioned Herb Powder

Salads

Salad Herbs

Sauces

Butter	Herb Farm Seasoning Salt
Bernais and { . . . }	Blended Tarragon Powder or
Hollandaise }	Old Fashioned Herb Powder
Mayonnaise	Old Fashioned Herb Powder
White Sauce	Blended Tarragon Powder

Sauces to use
with Fish Fish Cookery Herbs

Soups

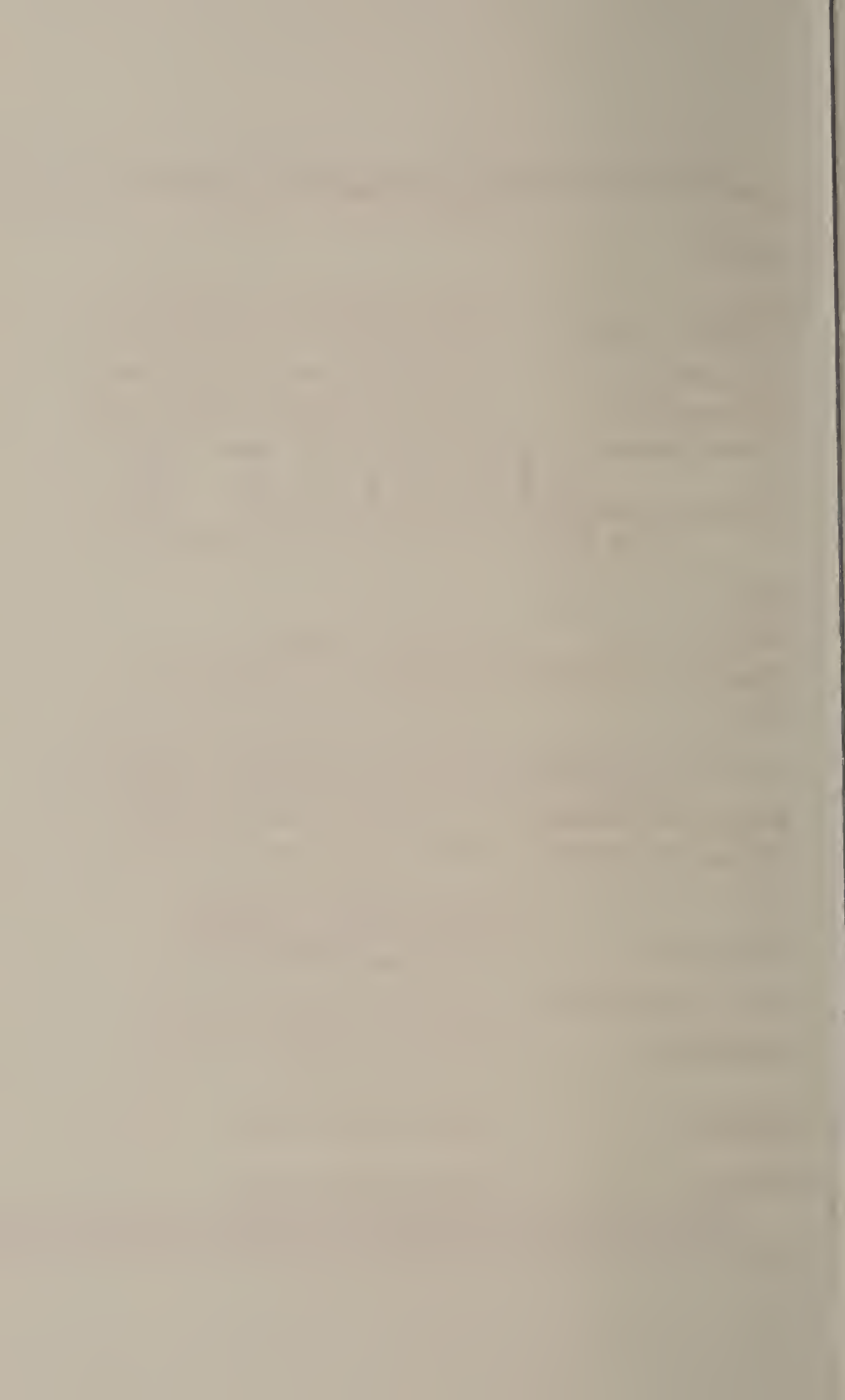
Beef	Herb Bouquet
Chicken Consomme	Poultry Stuffing Herbs
Corn	Herb Farm Seasoning Salt
Cream of Chicken {	Poultry Stuffing Herbs or
	Blended Tarragon Powder
Cream of Tomato	Tomato Cookery Herbs
Cream of Mushroom	Blended Tarragon Powder
Pea	Spiced Herb Powder
Rosemary	{ Add touch of Blended
	{ Tarragon Powder
Vegetable Soup	Tomato Cookery Herbs

Spaghetti Blended Tarragon Powder
Old Fashioned Herb Powder

Spinach Spiced Herb Powder

Squash Spiced Herb Powder

Veal Spiced Herb Powder



Individual Herbs (Sage, Thyme, etc.) cut.....	.35	2-oz. jar
	.60	4-oz. jar
Blended and Powdered Herbs.....	.40	2-oz. jar
(Such as Salad, Omelette, etc.)	.75	4-oz. jar
Soup Bags (Herb Bouquet and Tomato Cookery)	3 jars for \$1.00, or .35 per jar	
Herbal Seasoning Salt, in glass shaker .25	} Shaker and jar together .40	
In 4-oz. jar .25		

No. 1 Assortment	{	Salad Herbs
6 small jars \$2.25		Poultry Stuffing Herbs
6 large jars \$4.00		Omelette Herbs
		Blended Tarragon Powder
		Old Fashioned Herb Powder
	{	Spiced Herb Powder or Fish Herbs
No. 2 Assortment		Tomato Cookery Herbs
6 small jars \$2.00		Herb Bouquet
6 large jars \$3.50		Salad Herbs
		Blended Tarragon Powder
	{	Old Fashioned Herb Powder
		Omelette Herbs or Fish Herbs

Herb Vinegar .50 per ½ pint.

Ten Herb Tea .40 per jar,
.75 per ½ pound.

Healing Salve .75 per jar.
Eye Lotion .75 per bottle.

